

## Product Specifications

Model	Description
U24-4L	24" wide, 4 open-top burners, 1 space-saver oven
U36-6R	36" wide, 6 open-top burners, 1 standard oven
U48-8LL	48" wide, 8 open-top burners, 2 space-saver ovens
U60-10RR	60" wide, 10 open-top burners, 2 standard ovens
U60-6R24GRR	60" wide, 6 open-top burners, 24" raised griddle/broiler section, 2 standard ovens

## Optional Features

### Griddle

A 5/8-inch-thick griddle plate is available with hi-lo valve control, or super accurate thermostat controls (one per 12 inches of griddle width). High splash guards and a 4-1/4-inch wide trough aid grease control.

### Hot Top Sections

Provide even heat over a wide surface—ideal for simmering. Available in 12-inch-wide sections (each in place of one front/rear pair of open-top burners).

### Range-Mount Salamander

Essential to every kitchen for finishing or cooking, the U.S. Range salamander is equipped with two 20,000-BTU infrared burners to get the job done. The salamander is mounted on the back guard, maximizing the work area by creating a combination work center.

This Meat & Potatoes Range Takes  
 Whatever You Can Dish Out.



#### SOLUTIONS

U.S. Range provides many of the operational solutions from Enodis, a global company dedicated to bringing value to foodservice operators by equipping them with highly individualized real-world answers that enhance menus, service, profits and efficiency.



#### FINANCING

Enodis offers low-rate, fast-approval financing on equipment from Enodis brands and on other equipment when purchased with Enodis brands. Preserve capital, simplify budgeting and get the equipment you need today, from Enodis Authorized Dealers with Enodis financing.

For more details on kitchen solutions from our leading Enodis brands, low-rate financing or for installation and start-up assistance from our STAR service network, consult your dealer or visit [www.enodisusa.com](http://www.enodisusa.com)

Enodis

## Choose the Reliable Range That's Built to Last.



The new U.S. Range is built to be your workhorse. It's engineered to take the kind of punishment you dish out every day, while consistently delivering the fast, even heating you need to maximize your cooking techniques.

Equip your kitchen with the meat-and-potatoes range that becomes a natural extension of your talents and ensures flawless results time after time.

## Key Features & Benefits

### Low Maintenance

Efficient, trouble-free performance day after day. Even cleanup is easy, thanks to two-piece 32,000-BTU cast-iron burners and split ergonomic grates.

### Proven Durability

Rugged all-stainless steel exterior and best-in-class thermal management ensure long-lasting performance.

### Largest Usable Cooktop

Cook multiple items easily with U.S. Range's newly designed cooktop with individual cast-iron grates and 27 inches of cooking surface depth.

### Efficient, Even Heat

Powerful 32,000-BTU burners provide quick, efficient heat distributed evenly across the pot or pan. Individual pilots are protected to prevent outages due to spillovers.

### Versatile Oven

Powered by a 38,000-BTU cast-iron burner, with best-in-class performance and recovery built in. The larger oven accommodates full-size sheet pans loaded in either direction.



**Easy Maintenance**  
Efficient performance and easy cleanup with two-piece 32,000-BTU burners and split ergonomic grates.



**Versatile Oven**  
Deep oven design and powerful 38,000-BTU burner deliver best-in-class recovery and evenness for superior baking and finishing.



**Expanded Cooktop**  
Expanded cooktop with 27 inches of usable surface depth and individual cast-iron grates lets you cook multiple items with ease.